

## Fried Rice

1 ½ cups cooked rice 1 to 3 days old  
2 to 3 TBSPs sesame oil  
1 small onion finely chopped  
1 clove garlic finely chopped 2 celery ribs finely diced  
2 carrots peeled finely diced  
¾ cup peas ¼ cup soy sauce  
2 to 3 cups cooked shrimp tails removed  
3 eggs beaten

Remove rice from refrigerator. Mix it up and break up any large lumps. Set aside. Heat sesame oil in wok on medium heat. When oil is hot sauté' onion until golden. Add garlic stir until garlic is slightly brown about 1 to 2 minutes. Add vegetables and stir fry until crisp tender. Stir in rice, then soy sauce. Add the shrimp. Keep warm. Scramble the beaten eggs in another pan just until holding together. Break into small pieces and add to rice mixture. Continue to stir and mix the lightly scrambled eggs into mixture. Adjust with salt and pepper. Serve hot.

## Fried Rice

3 TBSPs EVOO divided  
2 eggs beaten  
1 bunch scallions, chopped  
1 ¼ cups leftover cooked pork diced into cubes  
1 1/3 cup leftover vegetables 3 cups leftover rice 1 to 3 days old  
¼ cup soy sauce  
¼ cup cold water salt and pepper to taste

Remove rice from refrigerator. Mix it up and break up any large lumps. Set aside. Heat 1 TBSP EVOO in wok over medium heat. Sauté' scallions for 1 minute. Add beaten eggs. Scramble and keep mixing with wooden spoon. Stir in the pork, vegetables rice and remaining EVOO. Cook and stir fry for 3 to 5 minutes. Combine soy sauce and water. Pour this mixture over all in the wok. Mix with wooden spoon until all liquid is absorbed into mixture. Serve hot.